99. FOODS AND BEVERAGES
426/15
1890
RECORDED

N° 18,795 A.D. 1890

Date of Application, 20th Nov., 1890
Complete Specification Left, 21st Sept., 1891—Accepted, 24th Oct., 1891

PROVISIONAL SPECIFICATION.

Improvements in or relating to Wines and Spirits.

I, HENRY AMBROSE SNELLING, of St. George's House, 6 and 8 Eastcheap, in the City of London, Wholesale Tea Dealer, do hereby declare the nature of my said invention for "IMPROVEMENTS IN OR RELATING TO WINES AND SPIRITS" to be as follows :—

My invention relates to the preparation of compounds of wines and spirits with the extract of hops, and has for its object the preparation of a series of liqueurs or liqueur-like products of considerable value both on account of their aroma and flavour and on account of their stimulating and invigorating properties.

The power of alcohol to enter into chemical combination with certain substances and thereby produce aromatic ethers and essential oil-like compounds is generally supposed to be dependent to a large extent on the slow reaction on each other of these substances through considerable periods of time, but in the case of the combination of hops with alcohols it is possible to produce a reasonably quick combination of considerable commercial value.

For this purpose I use the hops either fresh gathered and prepared in substantially or nearly the same manner as described in the Specification of my Patent No. 2060 of 1890 or in some cases dried and prepared without fermentation and digest them with the particular wine or spirit which I desire to combine.

By this means the flavouring matter and active principles of the hop are extracted the clear liquor is decanted, or run off, or filtered from the residue, and is then set at rest and maintained at or about an appropriate temperature for such time as may be necessary for the particular combination.

In dealing with wines considerable care is necessary to select samples which are suitable for such treatment and which will form combinations agreeable to the palate.

A small proportion of glycerine may in certain cases be used with great advantage in the preparation of these liqueurs.

Dated the 19th day of November 1890.

NEWNHAM BROWNE,
Agent for the Applicant.

COMPLETE SPECIFICATION.

Improvements in or relating to Wines and Spirits.

I, HENRY AMBROSE SNELLING, of St. George's House 6 and 8 Eastcheap in the City of London, Wholesale Tea Dealer, do hereby declare the nature of the said invention and in what manner the same is to be performed to be particularly described and ascertained in and by the following statement :—

My invention relates to the preparation of compounds of wines and spirits with the extract of hops, and has for its object the preparation of a series of liqueurs, or liqueur-like products of considerable value both on account of their aroma and flavour and on account of their stimulating and invigorating properties.

The power of alcohol to enter into chemical combination with certain substances and thereby produce aromatic ethers and essential-oil-like compounds is generally supposed to be dependent to a large extent on the slow re-action on each other of these substances through considerable periods of time, but in the case of the combination of hops with alcohol it is possible to produce a reasonably quick combination of considerable commercial value.

[*Price* 4*d.*]

For this purpose I use hops either fresh gathered and prepared substantially, or nearly in the same manner as described in the Specification of my Patent No. 2060 of 1890 or in some cases dried and prepared without fermentation and digest them with the particular wine or spirit which I desire to combine.

By this means the flavouring matter and active principles of the hop are extracted, the clear liquor is decanted, or run off, or filtered from the residue, and is then set at rest and maintained at or about an appropriate temperature for such time as may be necessary for the particular combination.

In dealing with wines considerable care is necessary in selecting samples which are unadulterated and suitable for such treatment.

As a rule white wines, such as sherry, Madeira and wines of a like character are the most suitable, but no definite rule can be laid down.

In carrying out my invention I put into each gallon of wine, if it be a strong wine, such as sherry, about 2 ozs. of prepared hops, or if it be a light wine such as hock which is to be treated I use about half that quantity say about 1 ounce to the gallon of wine.

After the introduction of the hops I allow the whole to rest preferably for from seven days to a month, a shorter time than the former being liable to leave some of the aromatic principles unextracted, and a longer time than a month is not advantageous. The clear liquor should then be run off and allowed to stand for a month, or more if convenient, after which it may be bottled either for immediate use or for laying down. Wines of rather thin body which would, without such treatment, be unfit for laying down, are rendered much more capable of improving with time by this means.

Wines of considerable alcoholic strength may have added to them after being drawn off from the hops a small quantity of glycerine, say four ounces, of glycerine to one hogshead of wine.

Spirits may be treated in the same manner as wines except that less time is required—say about twenty five *per cent.* less—for each step than is required for wine—and a larger proportion, say about double that above named, of hops should be used.

Having now particularly described and ascertained the nature of my said invention and in what manner the same is to be performed I declare that what I claim is :

1. The herein described compounds of wines and spirits with hops prepared substantially as hereinbefore described.

2. The preparation and manufacture of liqueur-like compounds of wines and spirits with the extract of hops in the manner and for the purposes described.

Dated the 19th day of September 1891.

H. A. SNELLING.

London : Printed for Her Majesty's Stationery Office, by Darling & Son, Ltd.—1891.